

You've Got To Try The DUCK!

BY KAREN CLARK

How many times have I driven home to Ballantrae along Aurora Road and passed the billboard on the corner of Woodbine Avenue with the glorious roasted Pekin duck and the caption, "you've got to try the DUCK!"? Continuing east there is a second sign for King Cole with an arrow pointing north on Warden Avenue. I was looking for a subject for our Neighbourhood Noshing column, so I decided to investigate.

Pulling into the parking lot, I was impressed with the beautiful timber frame building welcoming customers to their "Farm Fresh Store" and housing their corporate offices...a huge improvement from the trailer that used to be parked alongside some barns!

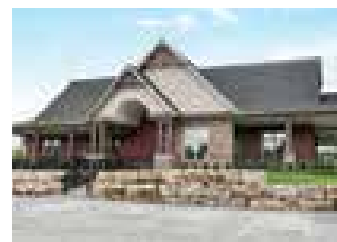
Patti Thompson, Director of Sales and Marketing gave me an enthusiastic overview of the family business she runs with her three sisters, Robin Kelly, Hatchery Manager, Debbi Conzelmann, CEO, and Jackie Fisher, Breeder Division Manager.

King Cole Ducks has a long history in York Region (see *HOTG* December 2012 issue). What began as a need to supply the Toronto restaurant market in the early 50s has grown into a third generation business that is hands-on from the hatching, raising, processing, product development and cooking. The only duck producers in North America to achieve accreditation from the globally recognized Safe Quality Food Institute, they also pride themselves in using all natural grains and well water for feed and no hormones or antibiotics for their free-range birds. Every part of the duck is used. Bi-products such as tongues and feet are prized in Asian cuisine. Necks and bones are sold to pet food companies and feathers and down are used in bedding and clothing products. Even the nesting material and wastewater is turned into a nutrient-rich garden fertilizer.

Entering the foyer of their expansive store and demonstration kitchen I was awed by the selection. Not ready to tackle roasting a Grade 'A' fresh whole duck? Try their ready-to-cook or precooked product. Smoked boneless duck breast can be sliced onto a salad, warmed on a wedge of brie with a dollop of red pepper jelly, piled on a DLT sandwich or used as an alternative for Eggs Benedict! Confit Roasted Legs are very popular – just heat and serve. Requests from chefs throughout North America inspired their latest creation, Pulled Duck Meat which is ready to serve in

a taco, sandwich or even as duck poutine! Supplied recipes will guide you through Duck Spiedini Skewers or how to roast a whole duck on the rotisserie. The possibilities are endless and all at wholesale pricing! (See our Potluck page for recipes). If nothing else, don't leave without duck fat! Gourmet cooks agree, there is nothing like it for roasting potatoes!

Not a gourmet cook? Enroll in Duck School! Demonstration classes hosted by renowned Toronto chefs have included topics such as Easter Brunch, Ladies Who Lunch, Boys' Night Out, and Duck The Halls. If you want to host a private event, the staff will organize the catering; their only stipulation is that you serve one duck-related item.



KING COLE DUCKS

15351 Warden Ave., Newmarket, On L3Y 4W1
Tel: 1-800-363-DUCK

Store Hours of Business:

Monday to Wednesday: 9 a.m. to 5 p.m.
Thursday to Friday: 9 a.m. to 7 p.m.
Weekends: 9 a.m. to 4 p.m.
Holidays (TBA)

For a complete product list, recipe ideas, current news and events plus 2017 classes, visit their website: www.kingcoleducks.com